



Fruit & flower festival cake

Celebrate sunny weather with this pretty fruit & flower festival cake.

Boodschappenlijstje



Patisse Adjustable Baking Frame
Round 13-31cm

P02459
€10.69



Patisse Baking Paper Round 23cm
pk/20

P01709
€2.75



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€3.59



Dr. Oetker Wooden Rolling Pin
Ø6,5x43cm

DRO1632
€14.99

Other materials:

- 125 gram soft unsalted butter
- 1 egg
- 50 ml water
- 50 ml skim milk
- Different kinds of fruits like raspberries, blueberries, blackberries, strawberries, pineapple etc.
- Edible flowers

Prepare 500 gram of FunCakes mix for Sweet Cookie & Crust as indicated on the package or in [this basic recipe](#). Preheat the oven to 180 °C (convection oven 160 °C). Knead the dough after rising in the fridge and roll it out until a 1,5 cm thickness on a with Magic Roll-Out Powder covered work surface. Cut out the round shape with the baking frame and place it on a with baking paper covered baking plate. Set the baking frame around the dough. Fill a decorating bag with the diluted almond paste and cover the dough bottom with it. Leave 1 cm along the edge free of almond paste. Bake the bottom for 20-25 minutes. After baking, remove the ring and let the bottom cool down completely.

Preheat the oven to 180°C (convection oven 160°C). Bake the cookie for approx. 20 minutes. Make sure your cookies stays a bit springy to the touch so it's still chewy from the inside. Let the cookie cool down. Prepare 75 gram FunCakes mix for Enchanted Cream as indicated on the package. Divide the cream on top of the cookie. Cut the fruits if necessary and place these on top of the cream. Decorate with fresh edible flowers.

Made possible by:

